



# MITIGATING RISKS IN YOUR FOOD SAFETY PROGRAM

**Mohit McLaren**

Food – North America

Business Assurance

**SGS North America**

**Wilson Chan**

Laboratory Manager

Health and Nutrition

**SGS North America**

WHEN YOU NEED TO BE SURE

**SGS**



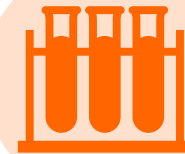
## **Investing in your food safety plan**

Taking the necessary steps to detect potential problems before consumer consumption



## **Monitoring and testing**

Activities that verify preventive controls are working



## **Using a food testing lab**

Emphasizes the importance of sterility, consistency, and validity.



## TIME

- For risk assessment
- For training
- Industry trade association meetings



## TOOLS

- Quality Management System
- Software packages
- Food safety discussion groups
- Vetted resources



## PEOPLE

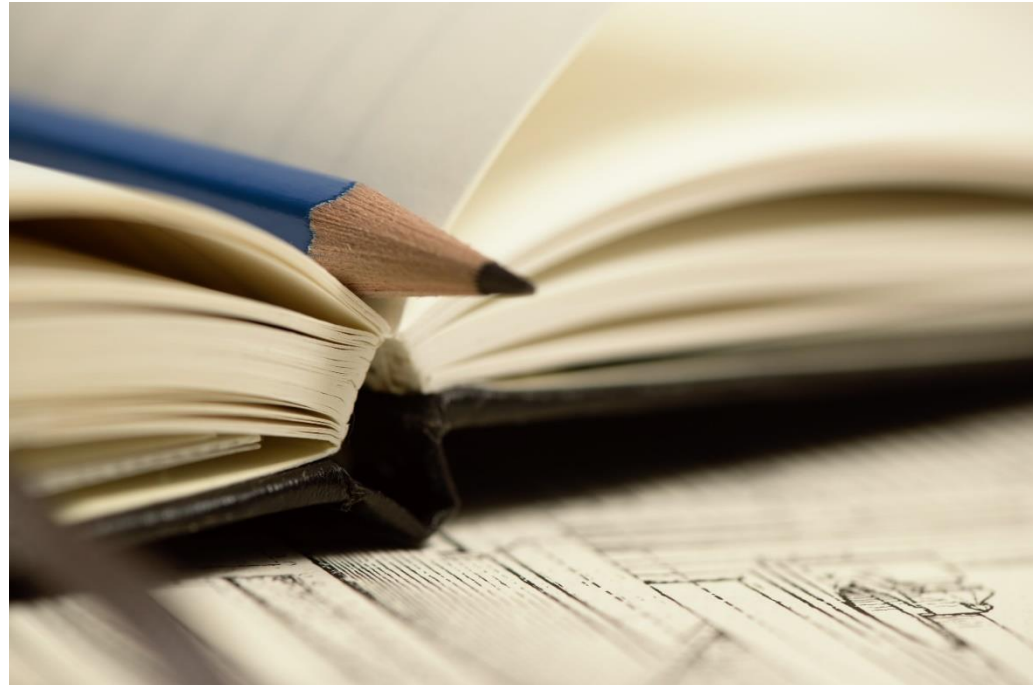
- Subject matter expert(s)
- Employees
  - Empower people with knowledge so they have a sense of purpose and accountability



**Risk Assessments** are a critical  
part to mitigating risk in a food safety plan



- Who is your Food Safety Team?
  - ✓ Applicable educational background
  - ✓ Expertise in product matrix
  - ✓ Expertise in production processes
    - Able to identify hazards
    - Able to determine if CCP(s) are appropriate for the matrix/product



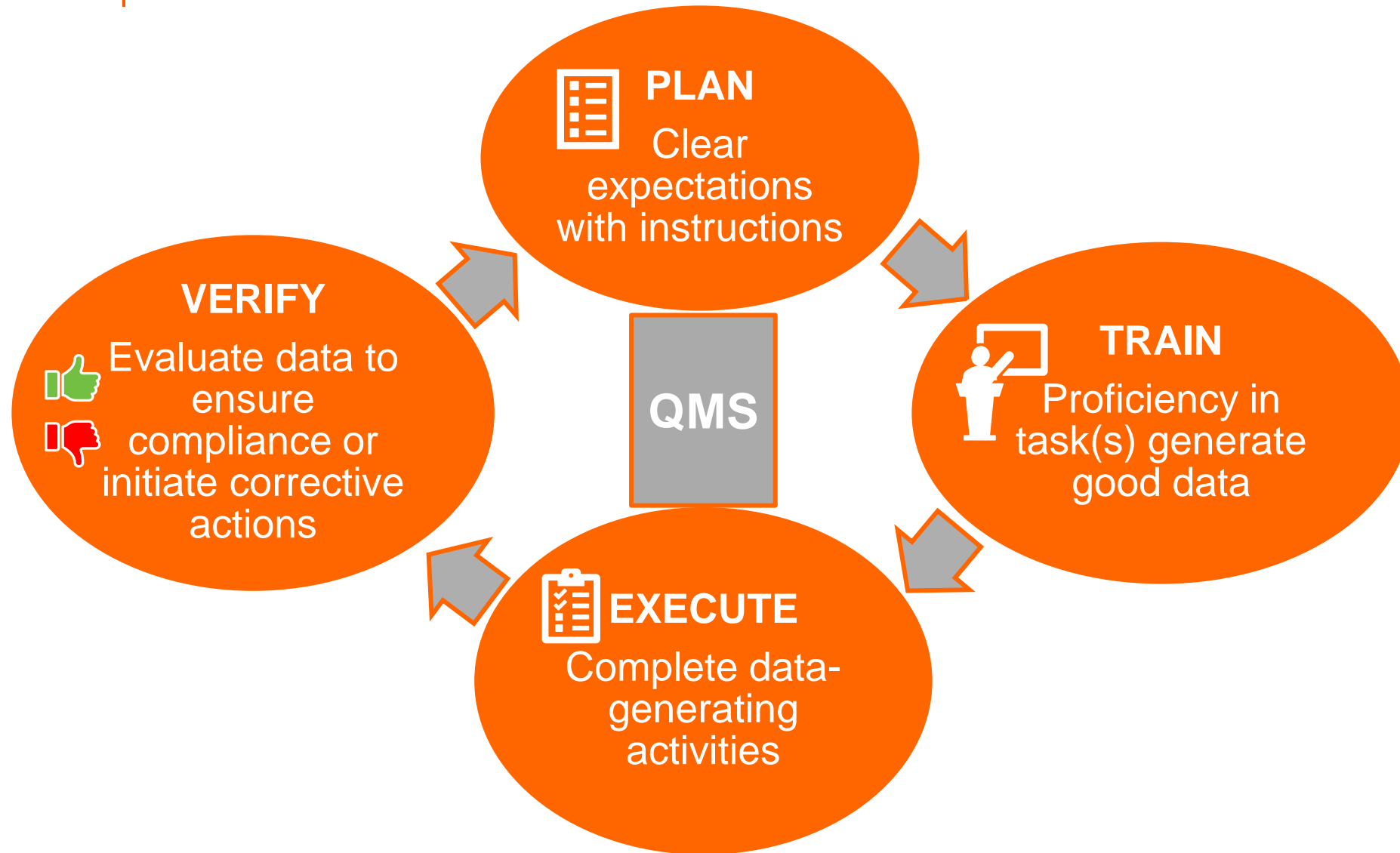


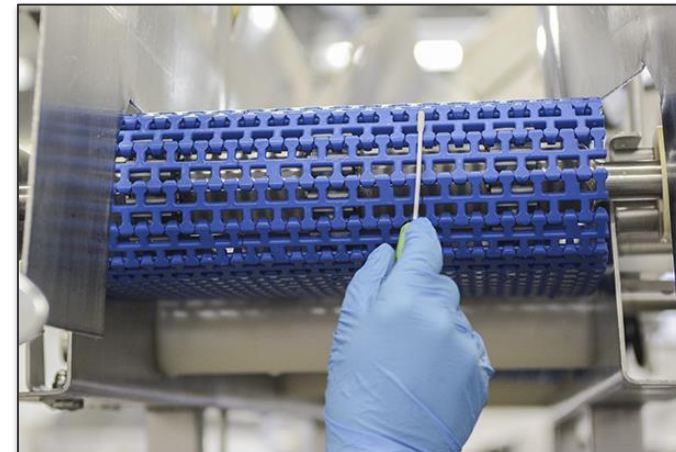
A hazard analysis must be updated, a minimum, **every 3 years**

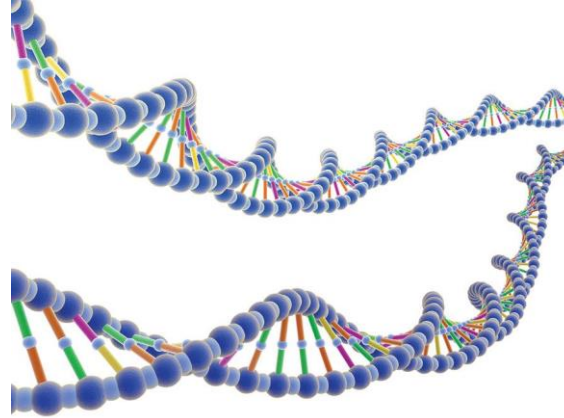
- Doing reviews more often than the minimum is an *investment* in time
- Investing in time, training, and QMS allows for the review of processes
  - Reviewing data from the plant
  - Reviewing corrective actions
  - Reviewing data from the industry



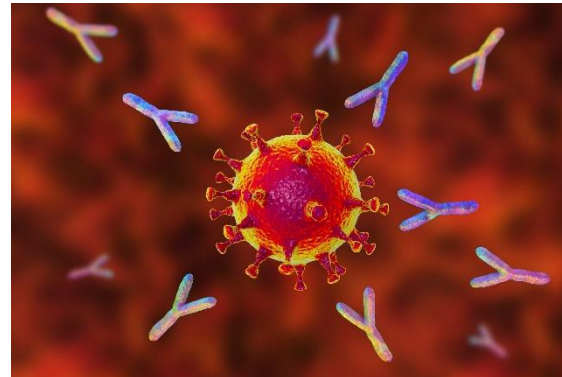
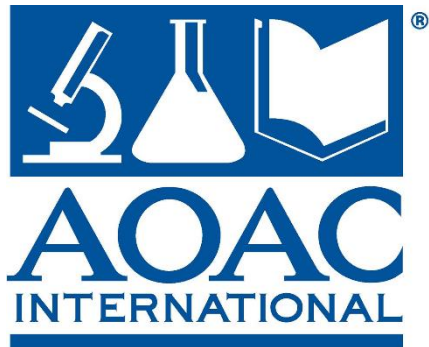
Establish parameter(s) for reviewing a hazard analysis in your QMS and treat it like a preventive action. Review should be routine and not only for when things go wrong!



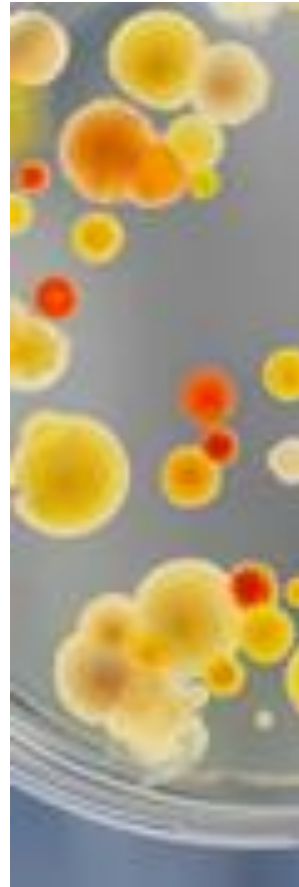




**ISO 17025  
ACCREDITED  
LABORATORY**



**Bacteriological Analytical Manual (BAM)**



## VETTING A LABORATORY SHOULD BE LIKE VETTING A FOOD SAFETY TEAM MEMBER

### Qualifications:

- ✓ Accredited?
- ✓ Technical expertise in product matrix?
- ✓ Technical expertise in production processes?
- ✓ Technical expertise in test methods to determine fit for purpose?

- Tracking and trending
  - Help with root cause analysis
  - Help predict future problem areas
- Threshold values with associated corrective actions
- What you are doing good and what are you are doing bad



# WHAT IS AN ENVIRONMENTAL MONITORING PROGRAM (EMP)?



- Using a **risk-based approach**, these are data collection activities that tell you what is happening in your facility before, during, and after production.
- Done in coordination with finished product testing.



**The main purpose of the EMP is** not to demonstrate compliance of the end-product with food safety criteria, but **to be aware of the status of contamination of the processing environment.**

# YOUR EMP IS YOUR EARLY WARNING SYSTEM



- Determine the effectiveness of cleaning and sanitation procedures.
- Identify and monitor the presence of specific pathogens, persistent or transient.
- Increase knowledge about the microbial ecology in your plant.
- Identify potential sources of contamination.

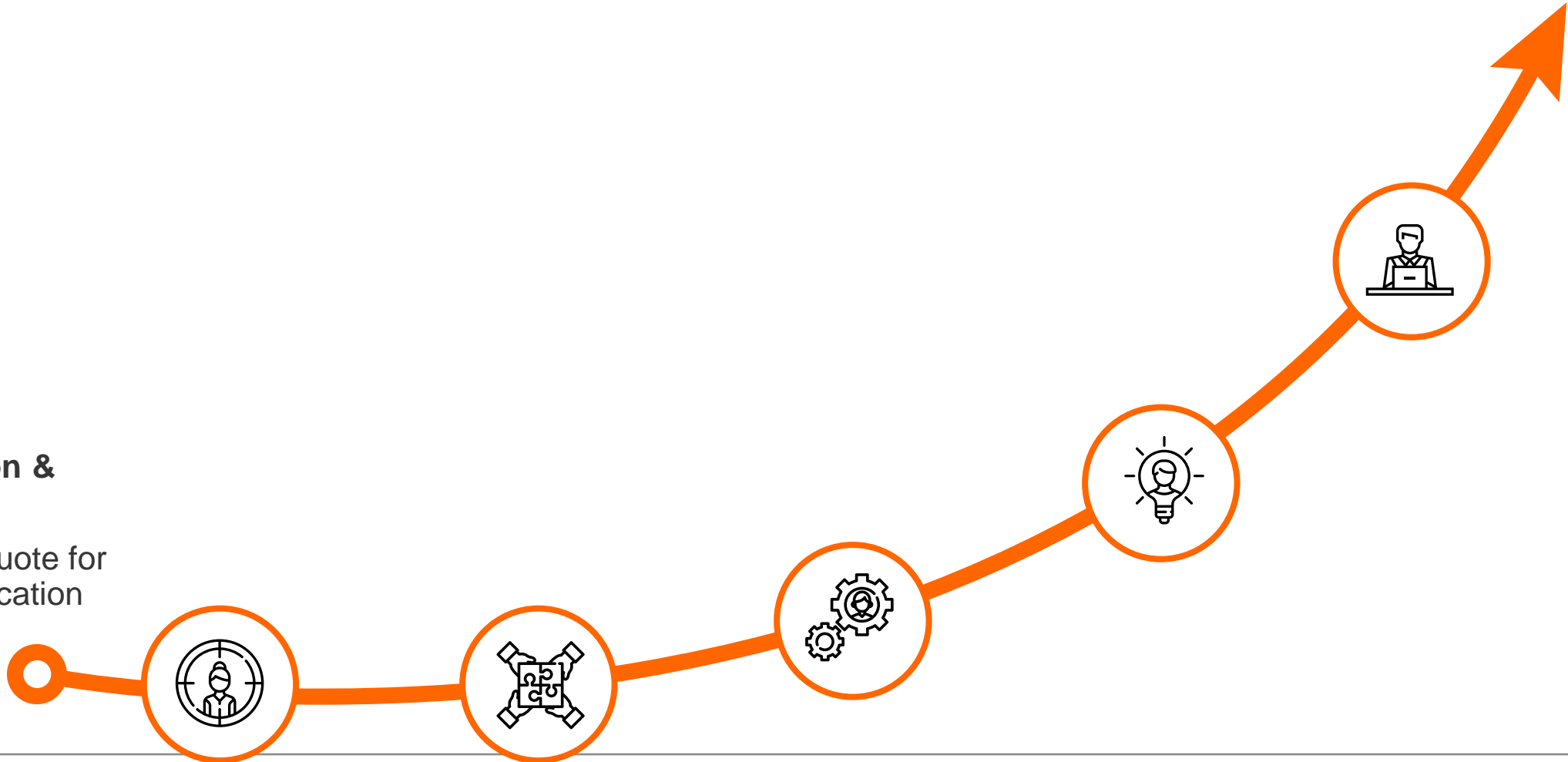
- EMPs must be reviewed **ROUTINELY** as environmental conditions can change over time
  - Equipment deterioration
  - New staff
  - Introduction of new tools and equipment
  - Plant renovations and maintenance
  - Production of new food products
  - Changing seasons
- Recommend reviewing *at least* every 6 months, if not more frequently.



TIME FOR  
REVIEW

### Application & Quote

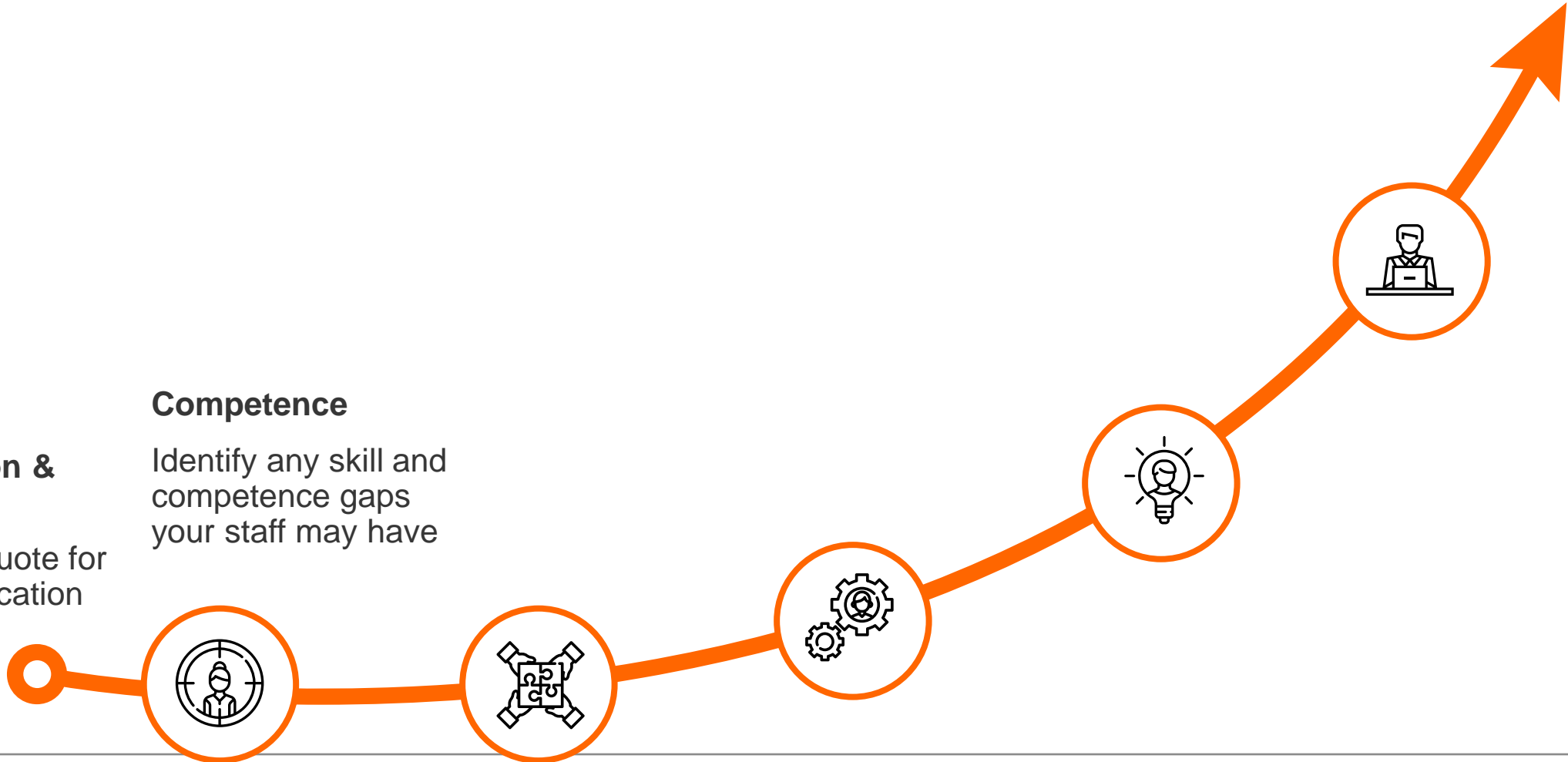
Obtain a quote for your certification project

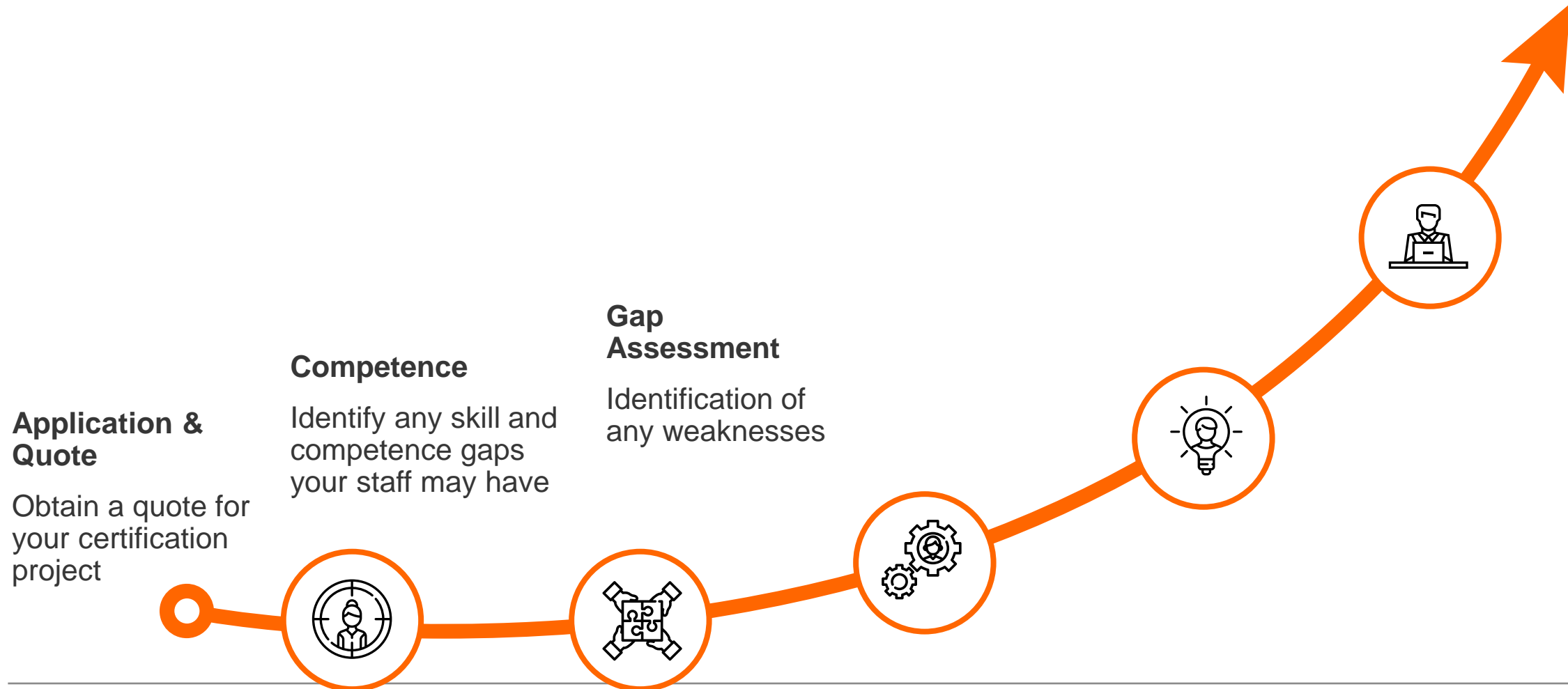


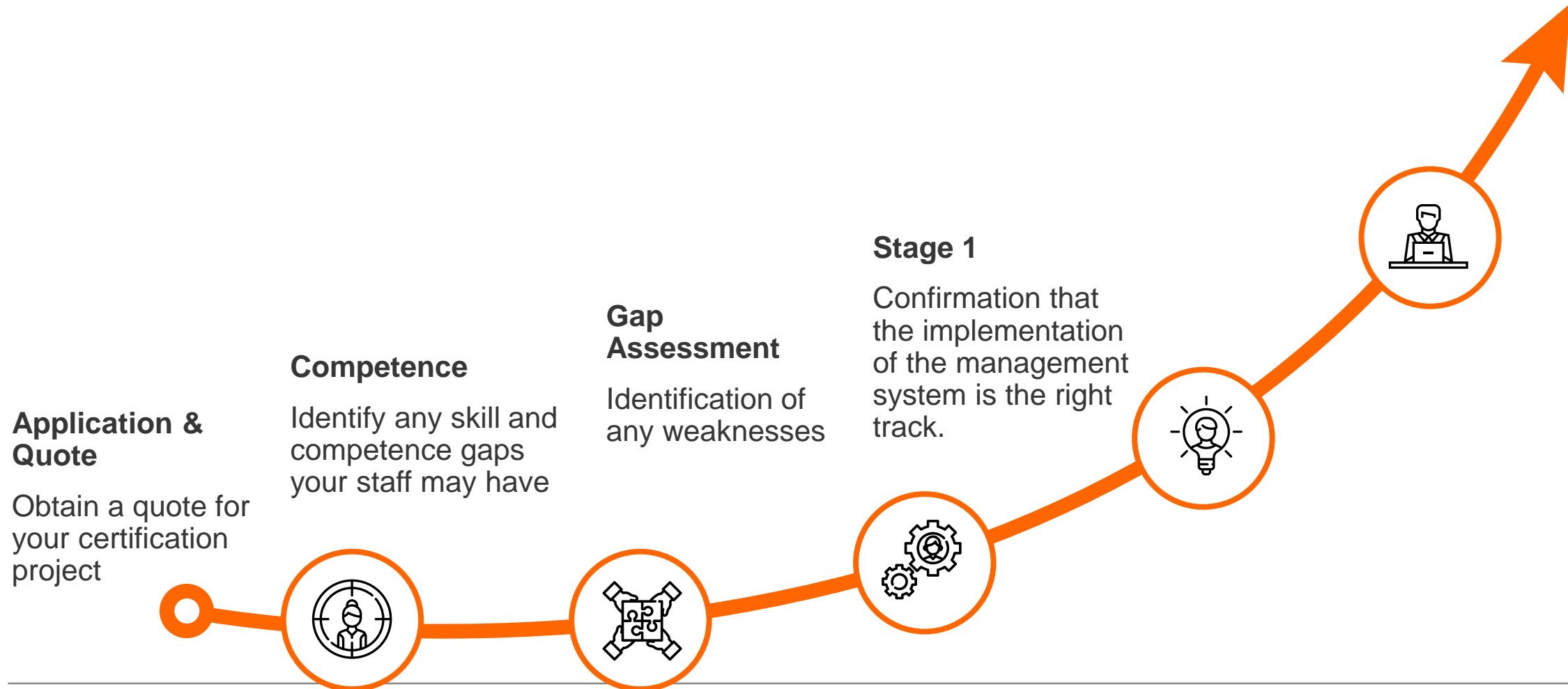
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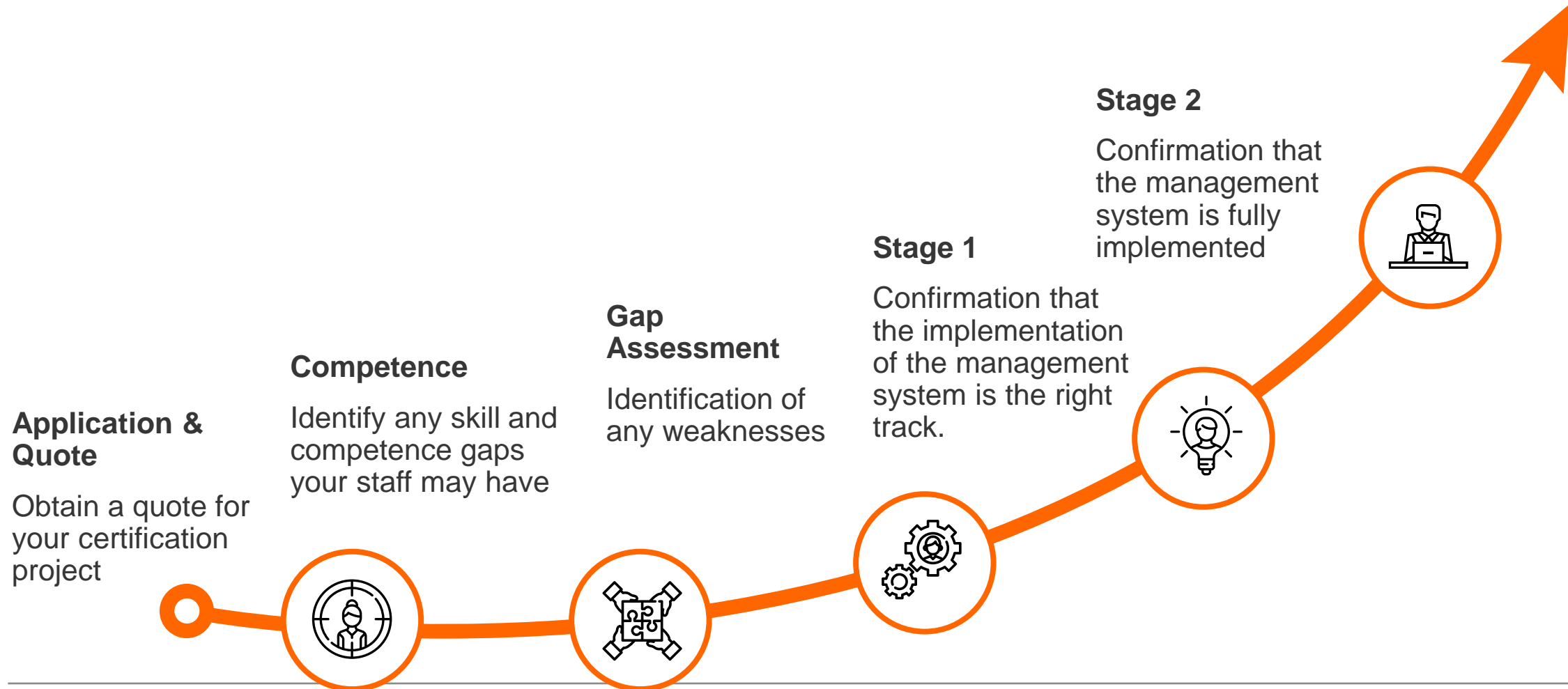
### Competence

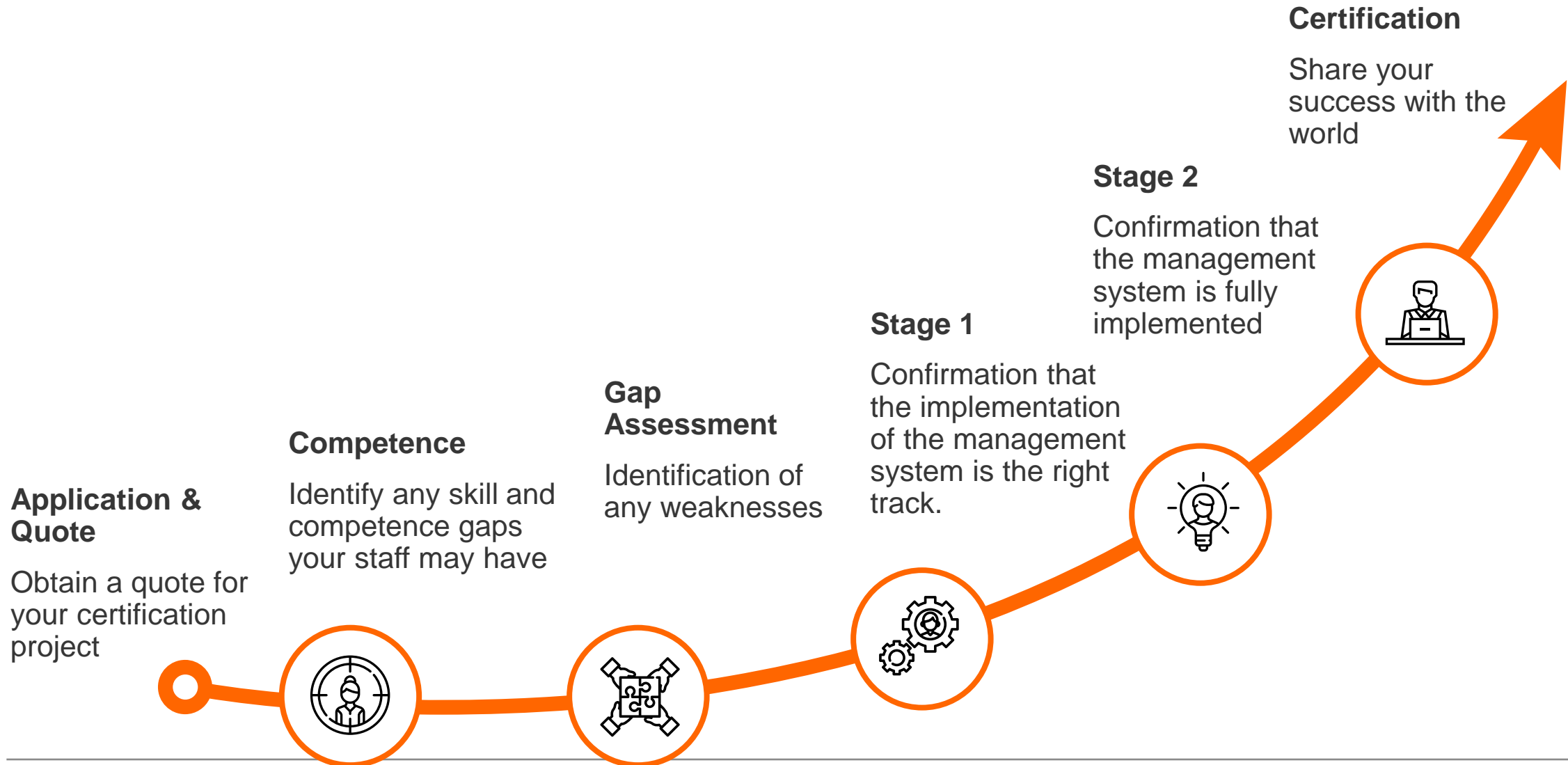
Identify any skill and competence gaps your staff may have

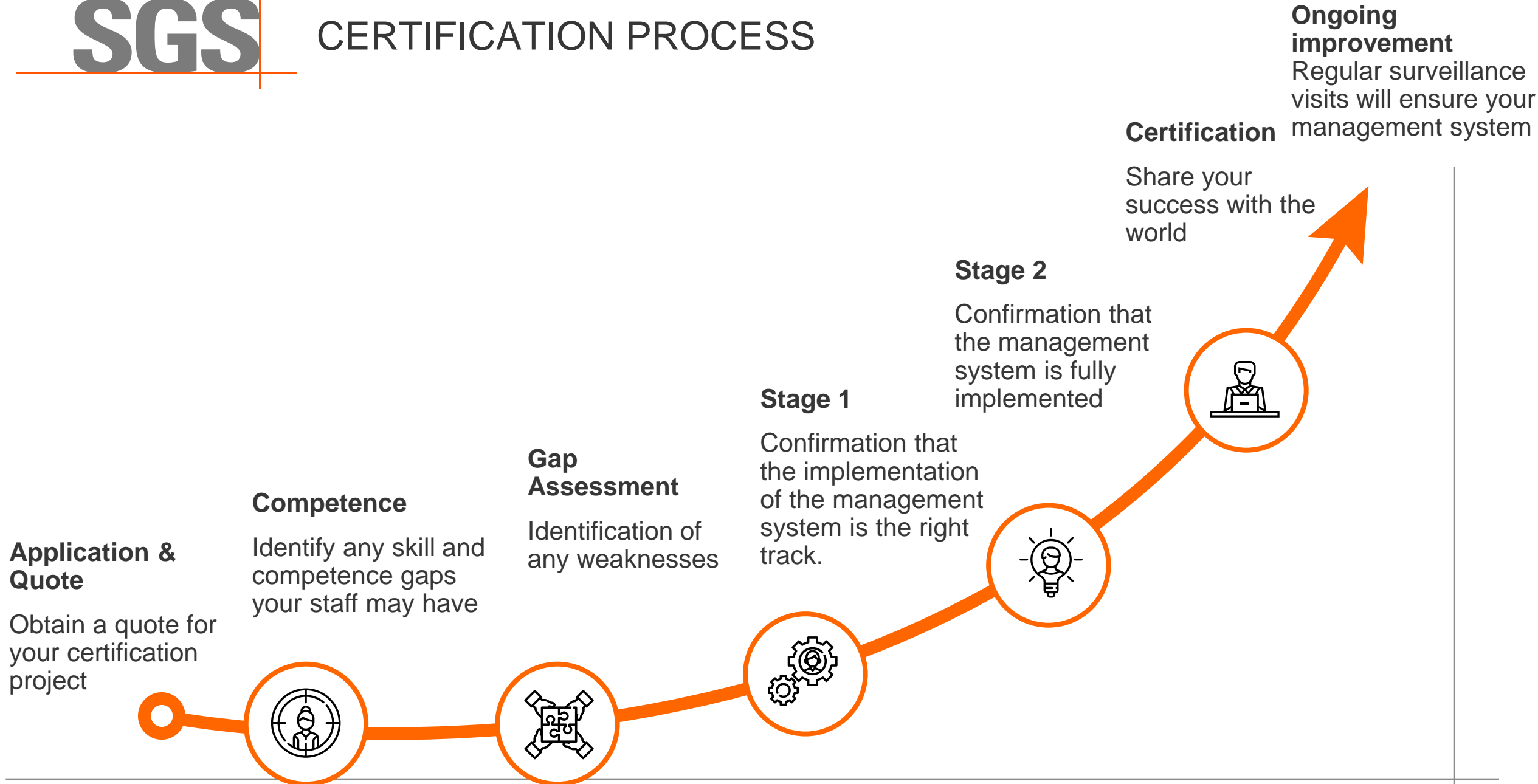














# Thank you!

Do you have any questions?

## Email

- [Mohit.mclaren@sgs.com](mailto:Mohit.mclaren@sgs.com)
- [Wilson.chan@sgs.com](mailto:Wilson.chan@sgs.com)
- [Jason.wong@sgs.com](mailto:Jason.wong@sgs.com)

## Web

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